

LAS BRISAS 2021

ORIGIN: Las Brisas emerges from the origins of Naia, with a Verdejo baseline but with an international character. It is a multivarietal wine designed from the vineyard with the aim of capturing the interest of the more international tastes. With a base of herbs and balsamic notes from the Verdejo variety, it also has the subtle nuances of white fruit (pear and pineapple) from the Viura variety, which is also traditional in the region of Rueda, and an exotic touch provided by the Sauvignon blanc.

TOTAL PRODUCTION: 20,000 bottles.

VINTAGE: 2021

CHARACTERISTICS OF THE VINTAGE: The 2021 vintage was a year in which rainfall was concentrated in spring. Occasional storms affected bunch set and reduced yields.

The hard work in the vineyard resulted in a healthy harvest and, thanks to the slow ripening due to the mild summer temperatures, the resulting wines are intense, complex and balanced.

WINEMAKING

VARIETY: 50% Verdejo, 40% Viura and 10% Sauvignon blanc.

AGEING: No ageing involved.

WINEMAKING: The winemaking methods have been designed to fully maintain the qualities of the grape obtained in the vineyard as well as to strengthen all its organoleptic attributes.

VINEYARDS:

AVERAGE AGE: between 15 and 20 years.

SOIL: The soil is composed of calcareous clays over which lie superficial layers of andy-clay soil mixed with cobbles.

CLIMATE: Mediterranean continental climate with dry, cold winters, hot summers and a contrast of temperatures between night and day during the last summer months.

TASTING NOTE:

Straw-yellow colour wine. On the nose, it has aromas of white fruit combined with notes of lime and pineapple. It is an elegant wine on the nose, where the aromas of the Verdejo variety mix. It is rounded by the Viura and the exotic nature of the Sauvignon. Fresh, suggestive, long and elegant on the palate.

PAIRING:

It is a suitable wine to accompany rice dishes, fish, vegetable or mushroom quiches and, in general, any type of mild aperitifs or tapas and slightly cured cheeses.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 13 % Vol.

TOTAL ACIDITY: 5.4 g/L (tartaric)

RESIDUAL SUGAR: 4 g/L

Bodegas Naia was established in 2002 in La Seca, the birthplace of Verdejo in Rueda, with the aim of extracting the best qualities of the original clone of Verdejo in the D. O. Rueda. Since then, it has always produced wines that express the authenticity of a rigorous work in the vineyard. Naia reproduces the model of great white wines in the world: fresh wines that are well-structured, tasty and full of character.



PRESENTATION: 75 cl.

BODEGA Naia

D.O. Rueda

VINTAGE 2021

VARIETY Verdejo, Viura and S.Blanc

AGEING No ageing